

# MANDARIN

G R I L L + B A R



*Guests of Mandarin Grill + Bar can be confident that all our fish and seafood served on our menus, whether it's sourced from overseas or local, is the result of sustainable and responsible fishing practices.*

*We are also part of Food Made Good which is a sustainability consultancy with a focus on food that supports the food and beverage and retail sector in anticipating and acting on future challenges.*

*Protecting the future of our fish, our suppliers, our planet, our business and most importantly our valued guests.*

*We also source vegetables, fruits, herbs and cresses from local farmers, aiming to provide guests with the finest dining experience while giving you legendary service from the heart.*

*PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.*

# MANDARIN

G R I L L + B A R

## OYSTERS

ASC Certified

Taste the freshest oysters by selection of your choice

6 Pcs \$ 378  
9 Pcs \$ 558  
12 Pcs \$ 738

### France

Gillardeau, Charente – Maritime  
*No. 1 Grade, Salty Taste of the Sea and a Nutty Balance*  
\$ 88 Each

Perle Blanche, Normandy  
*No. 2 Grade, Slightly Sweet Taste, Nutty Flavour*  
\$ 78 Each

Fine de Claire, Marennes – Oleron  
*No. 2 Grade, Salty, Nutty Flavour*  
\$ 78 Each

Daniel Sorlut, Marenne D’Oleron  
*No. 2 Grade, Delicate, Iodine & Sweetness Flavour*  
\$ 78 Each

### England

Whitstable Bay  
*No. 3 Grade, Sweet, Creamy Texture with a Salty Flavour*  
\$ 78 Each

### Canada

Fanny Bay, British Columbia  
*No. 3 Grade, Sweet, Salty*  
\$ 68 Each

### U.S.A.

Blue Point, Long Island  
*No. 5 Grade, Mild Flavour, Firm Texture with a Slightly Sweet Aftertaste*  
\$ 78 Each

Kumamoto, Humboldt Bay  
*No. 1 Grade, Small, Mild Brininess, Sweet Flavour with a Honeydew Finish*  
\$ 68 Each

# MANDARIN

G R I L L + B A R

## CAVIAR

### ROYAL CAVIAR CLUB

#### Royal Cristal (50g)

*Aged 8 Years, Firm & Crisp, Elegant Buttery, Creamy Flavour with a Great Balance & Long After Taste.*  
\$ 1,788

#### Imperial Ossetra (50g)

*Aged 8 – 10 Years, Firm, Complex, Full Body with Light Nutty Notes & Long After Taste.*  
\$ 1,988

### KAVIARI

#### Baerii Royal (50g)

*Caviar from the Sturgeon “Acipenser Baerii” Native to Siberia. Baerii Caviar is Distinguished by the Size of its Grains. Little Iodized, and Moderately Salty, this Caviar will Please Fine Palates with its Subtle Complexity. Unique Flavours and Iodized with Silky Smoke.*  
\$ 1,988

#### Kristal (50g)

*Large Golden, Firm, Distinct Roe*  
*The Eggs are Maturated 3 – 6 Months in Paris. Rich and Complex Flavours with a Almond Finish.*  
\$ 1,788

#### Oscietre (50g)

*Amber Roe with Flecks of Golden Brown.*  
*They Explode with a lot of Flavour as the Smooth Outer Layer Releases Several Long Hazelnut & Slightly Salty Flavours of the Sea.*  
\$ 1,988

### PETROSSIAN

#### Daurenki “Tsar Imperial” (50g)

*The Fruit of the Marriage between the Sturgeons of the Amur River; very Smooth with Large Grains Varying from Bronze to Golden.*  
\$ 2,688

# MANDARIN

## G R I L L + B A R

### TASTING MENU

#### Snacks

~~~~~

#### Signature Caviar Tin <sup>④</sup> <sup>⑤</sup>

*Royal Cristal Caviar, Alaskan King Crab, Ratte Potato, Leek, New Season's Peas*  
or

#### Carabineros <sup>②</sup> <sup>③</sup> <sup>④</sup>

*Watermelon Gazpacho, Preserved Cucumber*

~~~~~

#### Line Caught Seabass <sup>②</sup> <sup>④</sup>

*Braised Endive with Yuzu, Truffle, Caviar Sauce*  
or

#### Tournedos Rossini <sup>②</sup>

*Wagyu, Crouton, Foie Gras, Stuffed Morel with Oxtail, Madeira Jus*

~~~~~

#### Cheesecake <sup>✓</sup>

*Comté, Caramelised Onion Jam*

~~~~~

#### Pre Dessert <sup>✓</sup>

~~~~~

#### Cocoa <sup>✓</sup>

*Warm Chocolate Fondant, Sorbet*  
or

#### Sakura <sup>✓</sup> <sup>④</sup> <sup>⑤</sup>

*Milk Parfait, Cherry Blossom and Guava*

\$ 2,228 PER PERSON 5 COURSE

\$ 2,588 PER PERSON 7 COURSE

(To optimize your dining experience, this tasting menu is prepared for the entire table)

Sommelier Suggested Wine Pairing

3 GLASSES \$ 988 PER PERSON

4 GLASSES \$ 1,188 PER PERSON

<sup>②</sup> Dairy Free

<sup>④</sup> Gluten Free

<sup>⑤</sup> Nut Free

<sup>✓</sup> Vegetarian

# MANDARIN

## G R I L L + B A R

### VEGETARIAN TASTING MENU

#### Snacks

~~~~~

#### Salt Baked Beetroot Salad <sup>✓</sup> <sup>②</sup> <sup>④</sup> <sup>⑤</sup>

*Caramelised Orange, Fruit Tomato, Chardonnay Vinegar Pearls*  
or

#### Sweetcorn <sup>②</sup> <sup>✓</sup>

*Set Custard, Pickled & Barbecued Mushrooms*

~~~~~

#### Heirloom Carrots <sup>②</sup> <sup>④</sup>

*Miso Tahini Dressing, Gremolata, Pecan*  
or

#### Gnocchi <sup>②</sup> <sup>✓</sup>

*Wild Mushrooms, Mustard Leaf, Parmesan, Black Truffle*

~~~~~

#### Cheesecake <sup>✓</sup>

*Comté, Caramelised Onion Jam*

~~~~~

#### Pre Dessert <sup>✓</sup>

~~~~~

#### Cocoa <sup>✓</sup>

*Warm Chocolate Fondant, Sorbet*  
or

#### Sakura <sup>✓</sup> <sup>④</sup> <sup>⑤</sup>

*Milk Parfait, Cherry Blossom and Guava*

\$ 1,888 PER PERSON 5 COURSE

\$ 2,188 PER PERSON 7 COURSE

Sommelier Suggested Wine Pairing

3 GLASSES \$ 988 PER PERSON

4 GLASSES \$ 1,188 PER PERSON

<sup>②</sup> Dairy Free

<sup>④</sup> Gluten Free

<sup>⑤</sup> Nut Free

<sup>✓</sup> Vegetarian

60 fantastic years.

MANDARIN  
GRILL + BAR

## 60<sup>th</sup> ANNIVERSARY MENU

### Amuse Bouche

*Lobster Bisque Cappuccino, Oscietre Caviar*



### Classic Steak Tartare

*Toasted Sourdough*

*(Fresh Black Truffle, Supplement Charge of \$198)*



### Rognons de Veau

*Grain Mustard, Cep Mushroom, Chartreuse, Xeres*



### Dover Sole Veronique

*Grapes, Lemon Butter*

*or*

### Pithivier

*Venison, Foie Gras, Truffle Sauce*

*(For Two People)*



### 1963 Mandarin Cheesecake

*Blueberries, Vanilla Ice Cream*

*or*

### Soufflé

*Dark Chocolate Soufflé with 72% Dark Chocolate Ice Cream*

**\$ 1,963 PER PERSON**

*(To optimise your dining experience, this tasting menu is prepared for the entire table)*

### Sommelier Suggested Wine Pairing

**3 GLASSES \$ 988 PER PERSON**

**4 GLASSES \$ 1,188 PER PERSON**

 Dairy Free

 Gluten Free

 Nut Free

 Vegetarian

價格以港幣計算，另加一服務費。  
Prices are in Hong Kong dollars and subject to 10% service charge.

MANDARIN  
GRILL + BAR

## OUR CONTINUOUS SUSTAINABLE JOURNEY

At Mandarin Grill + Bar, we source local ingredients as much as possible and take this process very seriously. Aiming to give back to the community, we give small growers and farmers the opportunity to showcase their products.

## FOOD MADE GOOD

We work closely with Food Made Good, a sustainability consultancy, to better understand the growing concerns the Food and Beverage industry has on the environment. By defining the categories – Society, Sourcing and Environment – it allows us to continue to source and search the most ethical and sustainable ingredients as well as support locally, whilst also reducing the carbon footprint of Mandarin Grill + Bar.

## SEAFOOD

We use suppliers who catch and fish only when in season and with more integrity on the actual process by line-catching fresh seafood. Delivered daily and directly, we can guarantee the best quality of ingredients.

## BEEF AND POULTRY

We are very particular about the meat we use and take a lot of care to choose only the best. Most of our beef is sourced from either the U.S. or Australia and our lamb is from New Zealand. We also use local poultry, including Ping Ying Chicken, directly from the farmer.

## LOCAL FARMS

Most of our vegetables and fruits are locally sourced from places like Common Farms in Aberdeen, Yio Farm in Lantau Island and Farmhouse Productions in Tsat Sing Kong. All our micro herbs, flowers and cresses are sourced from Urban Grow in San Po Kung. The farms also use the process of Hydroponic Farming which reduces the use of pesticides and chemicals to promote a cleaner environment.